

MULLINEUX FAMILY WINES

PO Box 369
Riebeek Kasteel
7307
chris@mullineuxwines.com

Wine: 2009 Kloof Street Chenin blanc
100% Chenin
Bottling Date: 12th April 2010
Production: 10 200 bottles / 850 cases
Wine of Origin: Swartland

Technical Details at Bottling:

Total alcohol	Label alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO ₂	Free SO ₂	pH
13.6%	13,5%	-	3,8 g/l	5,1 g/l	0,63	66	22	3,44

Source of Grapes:

Grapes for our 2009 white blend come from three vineyard parcels in different parts of the Swartland: One parcel of 29 year-old Chenin blanc planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain, and two parcels of 40+ year-old dry land, bush vine Chenin grown in the decomposed Granite of the Paardeberg mountain. We lease each parcel on a long term basis, and have close and direct involvement in their viticultural management.

Date(s) Harvested:

Grapes are harvested between the 4th and 12nd February 2009

Yields:

Between 4 to 6 tons/ha = 24 to 33 HL/ha.

Winemaking:

Hand-picked grapes are cooled in our cold room, where after they are pressed whole-bunch, and the juice is allowed to settle overnight. 20ppm SO₂ is added, and as with all our wines, no other additions are made. The juice is then racked to barrel for fermentation. Fermentation is with indigenous yeasts, and lasts up to 6 weeks. The barrels are left without sulphur on its lees until spring. The barrels are racked and blended just before the following vintage and bottled unfiltered.

Maturation:

11 months in older (3rd and 4th fill) French oak barrels